

Portland's Premiere Clean Home Resource!

Helping Hands

www.helpinghandscentral.com
503-351-5716



Helping Hands Just For You

Our Springtime Flip & Switch Special: \$20 per bed

Joe will flip your mattresses, bring the mattress pad to our commercial washer to be cleaned and returned soft and fluffy, and then remake the bed with the linens you supply.

The Head-over-Heals Package: \$50 per bed

This includes the Flip & Switch--plus completely cleaning the bed, bed frame, and under the bed. (In testing this service we were surprised at the debris we found...think petrified food for starters!)

Call or Email Debrah to set a time for your mattress flip.



Helping Hands for Someone Else

At Dove Lewis, pets need clean bedding too. We will be happy to clean and donate any of your old bedding to this worthy cause. Leave us a stack labeled "Dove Lewis," and we'll take care of the rest (If you want a tax receipt, note it on the label).

Meet The Staff



Hometown: McMinnville, Oregon

Joe on Marla: The best cleaner ever. Well, besides

The Helping Hands List

A Favorite Carpet Cleaner

Business: RayBurt's

Speciality: Carpet and Upholstery Cleaners

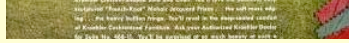
Address: 4800 S.E. 26th Avenue

City/State: Portland, OR 97202

Phone: (503) 653-0440

Web site: www.rayburts.com





Residential and Commercial On-Site Services:

Estimates; residential and commercial carpet cleaning; upholstered furniture cleaning; anti-static treatments; fabric protection coating; reweaving and reburling; pile lifting; fabrication templates; and pick-up and delivery.

Services: Loose Rug and Furniture Services at Plant Location: Rug cleaning; furniture cleaning; appraisals; repair and restoration; storage; blocking and sizing; dye setting; moth retarding; fabric protection coating; and custom rug fabrication (cash and carry discounts).

Why we recommend: One of our longest and most loyal clients has used their services for over 30 years. Her comments range from "one of the most friendly and knowledgeable firms I know and respect," to "They've helped my with Oriental rug repair, storage and in-home wall-to-wall carpet cleaning as well as upholstery repair. I wouldn't even consider another company." She also takes advantage of their cash and carry discounts when it's a smaller rug. "Debrah, you've got to check out their plant. It's spotless and everyone is so nice".

Note: This is a first in our list series. We will be adding to the series regularly on our website. Be sure to check it out when you're looking for a recommendation.



Helping Hands in the Kitchen

me.

Life's dream: Be happy without hassles.

Favorite cleaning tip: Use a toothbrush. There's a reason Helping Hands keeps an arsenal of toothbrushes in its supply closet. It's the one tool that takes care of dirt and dust in all those nooks and crannies. Keep one under every sink and in the laundry room (for spotting stains on clothes). Just remember, not to use it on your teeth again!

Favorite pastime: Any and every water sport: Swimming, scuba diving, water skiing-even soaking in a hot tub!

Birthday: April 25 in a time long ago.

Guilty Pleasure: It's good, and I like it!

Keep Scrolling!

Starting with this newsletter we will be featuring a recipe that has been developed, tested, and tasted by none other than Clean Chic and noted cook book author, Sara Perry.

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Portland's Best Sour Cream Coffee Cake

This is the coffee cake that gave Jim Robert's the idea for his Center for Sour Cream Coffeecake in Northeast Portland. We believe it! This seminal sensation has a flavorful topping, rich with brown sugar, butter and finely chopped hazelnuts, that is the ideal crumbly-crunch compliment to its moist sour cream cake. There is also that wonderful cinnamon aroma that will fill your kitchen whenever you bake the simple cake. Serves 12.

Topping

1/4 cup all-purpose flour
1 1/2 cups firmly packed light brown sugar
2 teaspoons ground cinnamon
4 tablespoons unsalted butter, melted
1 cup finely chopped roasted hazelnuts

Cake

2 2/3 cups all-purpose flour
1 1/4 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 cup unsalted butter, softened
1 cup plus 2 tablespoons granulated sugar
1 teaspoon vanilla extract
4 eggs
1 1/4 cups sour cream

Preheat the oven to 350°F. Grease and lightly flour a 9-by-13-inch baking pan.

To make the topping: In a bowl, whisk together the flour, brown sugar and cinnamon until blended. Stir in the butter until the topping is crumbly. Stir in the hazelnuts.

To make the cake batter: In a bowl, whisk together the flour, baking powder, baking soda and salt until well blended.

In stand mixer set on medium speed, beat the butter and sugar until creamy. Beat in the vanilla and the eggs, one at a time until well blended, scraping down the sides and bottom of the bowl as necessary. Add flour mixture and sour cream alternately to sugar mixture, beginning and ending with flour mixture. Scrape down the sides and bottom of the bowl. The batter should be smooth and blended.

Spread the batter into the prepared baking pan and sprinkle the reserved topping over the batter. Bake until the cake has risen and browned and a toothpick inserted in the center comes out clean, 40 to 45 minutes. Let the cake cool in the pan for at least 15 minutes. Cut into 12 pieces and serve.

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